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KITCHEN GARDEN ESCULENTS OF AMERICAN ORIGIN. III.

BY E. LEWIS STURTEVANT, M.D.

(Continued from p. 553, June number.)

Pumpkins and Squashes. — In New England's Annoyances, Anon., 1630, the first recorded poem written in America, we find:

> "If fresh meat be wanting to fill up our dish
> We have carrots and pumpkins and turnips and fish.

Again:

> "Our pumpkins and parsnips are common supplies:
> We have pumpkins at morning and pumpkins at noon:
> If it was not for pumpkins we should be undone."

And:

> "For we can make liquor to sweeten our lips
> Of pumpkins and parsnips and walnut tree chips."

And the pumpkin has ever been considered a favorite vegetable for the making of pies in New England, and the various squashes form an appreciated vegetable.

Pumpkins and squashes seem to be of American origin, although De Candolle[1] says "it may be confidently asserted that the pumpkins cultivated by the Romans and in the middle ages were *Cucurbita maxima*, and those of the natives of North America, seen by different travelers in the 17th century, were *C. pepo.* There are no figures of the pumpkin in the Herbarius Bataviæ Impressus of 1485, before the discovery of America, yet it is frequently figured by botanists of the 16th century." Anton Pinæus[2] figures the bottle gourd, or Lagenaria, under the name of *haraha* or *hara* or *charha* of the Arabs, *zucca* of the Italians, *kurbss* of the Germans, *calabassa* of the Spaniards, *courge*, *courle* or *causse* of the French. His figure of the pumpkin is called *Cucurbitæ indiane* and *peregrinæ*, *zucche Indiane* of the Italians, *courges d'yuer* of the French, which indicates how the old world names were applied to new world resembling productions, with the origin prefix which soon became dropped.

One of the confusing elements in the research into the history of plants is the absurd use of common names, and often the inapplicability of the term used to express resemblance if interpreted in other than the most general sense. Thus Ludovico de

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[1] Origin of Cult. Pl., 256.

[2] Hist. Plant., 1561.

Varthema, 1503–8, mentions a fruit called *camolango* in India, which is unquestionably *Benincasa cerifera* Savi, as "resembling a pumpkin."[1] Now as a matter of fact this cucurbit, as grown at the New York Agricultural Experiment Station, resembled a watermelon so perfectly that it was plugged by thieving boys, and until its waxy coating was acquired, could deceive visitors who did not notice the leaf. Early voyagers to America, as Gray states:[2] "Wrote *cucurbita. calabaza, courge* or *zucca* as a name for any gourd or pumpkin, and occasionally for a calabash which was not even a cucurbit;" and translators have been equally as indefinite in their interpretation of the original word used by their authors. It seems useless, therefore, to add the testimony of travelers of the sixteenth century, and which are not quoted by De Candolle[3] and by Gray and Trumbull,[4] for to those who would deny the accuracy of the vernacular names used, such transcripts would not be convincing. A most valuable argument, however, is the absence of certain identification of this class of plants with the names used by authors preceding the discovery of America,[5]

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[1] Travels, Hak. Soc., v, 32.

[2] *Am. Jour. of Sc.*, May, 1883, 371.

[3] Geog. Bot. and Origine des Cult. Pl.

[4] *Am. Jour. of Sc.*, May, 1883.

[5] The Cucurbita of the ancients was either Cucurbita, or Lagenaria, or Benincasa of modern botanies, a proposition to which all investigators will agree. The authors which I have at hand are Columella, Pliny and Palladius, covering the first and third century of the Christian era. From their writings we can infer two propositions. First, it could be a Lagenaria; second, it could not be *Cucurbita maxima.*

Columella lays especial stress upon the "neck" (lib. x, v, 380–389); in verse 234 he uses "*fragili* cucurbita *collo*" as a distinguishing term; in verse 380 he uses the word *prægnans,* which finds explanation in verse 384. His directions for planting (lib. XI, C. 3) applies equally to pumpkins or gourds, but the stress laid upon the uses indicate a gourd, and a gourd only of our known plants; as a food plant he scarcely notices it. This small use of the Cucurbita of the ancients as a food, finds countenance from Apicius, who treats of them (lib. III, C. 4) as a vegetable, but adds to the dish pepper, cumin, silphium, rue, fish sauce and vinegar in order to make them palatable. At the present time, according to Vilmorin, the Lagenaria is eaten, while young, in the manner of a squash, but is usually grown for ornament. These characters, as given by Columella, all apply to *Lagenaria vulgaris,* and not to *Cucurbita maxima.* Palladius (lib. IV, C. 9) describes the *neck* or *bottle form,* and the uses as utensils, and does not indicate their use as food. Pliny (lib. XIX, C. 23) describes a fruit called *melopepo,* shaped like a quince and of recent introduction. His reference to color, *odor,* and their *dropping from the stalk when ripe,* would seem to indicate our melon. In lib. XIX, C. 24, he speaks of the climbing habit of the Cucurbita of one kind, and the weight of the fruit so heavy that the wind does not move it, and yet attached to a small stalk; of variable shape, sometimes long like a ser-

and the frequent descriptions and mention by botanists and travelers after the discovery of America.

Naudin, the authority on this genus, refers all the forms of the cultivated pumpkins and squashes to four species, *Cucurbita maxima*, *C. pepo*, *C. moschata* and *C. melanosperma*. The three first forms of these are in French culture, and Vilmorin describes thirty-two varieties.[1] Of the eighteen varieties under *C. maxima*, eight have their American origin indicated by name or statement; of the five varieties under *C. moschata*, two have American names; of the nine varieties under *C. pepo*, three have an American origin indicated by name. The historical record does not seem to change this numeration in such a way as to indicate that *C. maxima* is more native to Europe than is *C. pepo*. We may, however, trace the appearance of such forms of this vegetable as we have data for, and we shall find that America has contributed very largely to the varieties.

The word *pumpkin* seems to have been transferred to our cucurbits from the Greek *pepon*, "a gourd or melon not eaten till quite ripe," Aristoteles,[2] or the Latin *pepo*, "a species of large melon or pumpkin, Pliny,[3] but the word does not occur in Scriptores Rei Rusticæ veteres Latini of Gesner, which indicates how little known was the *pepo* in Italy where now the pumpkin is so common, and where it so early appeared after the discovery of America. The word *squash* seems to have been derived from the

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pent, even, says our chronicler, occasionally nine feet long. He evidently refers next to the Benincasa, which he has confounded with the gourd, for he says it is covered with *a white bloom*, especially as it grows large. There is not a word here to indicate a pumpkin of any kind; the whole wording may apply to *Lagenaria vulgaris* in its varieties, except the last, which fit *Benincasa cerifera*. To one who will read Columella, Pliny and Palladius with Vilmorin's Les Plantes Potageres in hand, the references of our authors will be seen to apply very closely to the Lagenaria varieties figured therein; sufficiently so for a clear identification, taken with the context; and to apply *not at all* to any of the Cucurbita varieties therein figured and described under *Cucurbita maxima*.

While upon Latin authors we will take occasion to note that neither Columella nor Palladius reckon the *faseolus* or *phaseolus*, which some writers have taken to be kidney-beans, among garden plants, but class with field crops, and Virgil classes with the vetch as a cheap food. The directions for planting are to sow the seed, six pecks per acre, in the autumn. Hence their *faseolus* must have been a hardier plant than our kidney-bean, and *not* our bean. Apicius' receipt for cooking and Pliny's mention would apply equally well to a Dolichos as to a Phaseolus.

[1] Les Pl. Pot., 171–186.

[2] Liddell and Scott's Greek Dict.

[3] Andrews' Lat. Lex.

New England Indian "*Askutasquash*—their vine-apples—which the English, from them call squashes,"[1] or *isquotusquashes*,[2] or "*squashes*, but more truly *squoutersquashes*,"[3] or from the New York Indian *quaasiens*.[4] The first vernacular use of the word *cymling* used to designate a form of bush squash (also called *pattypan*, probably from its shape, the word *pattypan* signifying "a pan to bake a little pie in"),[5] that I find is in 1648, when *symnels* and *maycocks* are enumerated among other edible products of the region at the mouth of the Susquehanna.[6] In New England's Crisis, a poem by Benjamin Thomson, in 1675, we find:

> "When Cimnels were accounted noble blood,
> Among the tribes of common herbage food."

The word *cushaw* is Indian, and is derived from *ecushaw* of Heriot, 1586. It was applied to a bluish-green, white-streaked large pumpkin by Beverly,[7] and the description applies to the Puritan squash of Burr, and also to a Florida squash grown at the N. Y. Agr. Exp. Station, in 1884, from seeds obtained from the Seminoles in Florida. The word *cuckaw* is now used as a synonym of the winter crookneck of New England, and *cushaw* or *cashaw* to a Southern form of like character, both of which have two forms, one of which is the form of the *Puritan* and *Neapolitan* grown at Naples, the other crooknecked. It is interesting to note that *courge de la Floride* is a French synonym of the Neapolitan.[8]

The popular grouping of this class of vegetables does not conform to the scientific. Gregory[9] offers the definition in use: "Grouping all the running varieties together, we express the marketman's idea of a *squash*, as distinguished from a *pumpkin*, when we say that all varieties having soft or fleshy stems, either with or without a shell, and all varieties having a hard woody stem, and without a shell, are *squashes*. While all having a hard stem and a shell, the flesh of which is not bitter, are *pumpkins*: and all of this latter class the flesh of which contains a bitter principle, are *gourds*." An examination of a more complete set of varieties than the marketman uses, however, shows that this classification is not always correct. The popular use of the terms seem to be, *squashes* are those forms used on the table; *pumpkins* those forms that are grown for stock and for use in pie making; *gourds* are *Lagenaria vulgaris*, and have white flowers. It is thus seen that the popular word as used now would be as misleading as are the popular words used by the early explorers..

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[1] Roger Williams' Key, &c., 222.

[2] Wood, New Eng. Prosp., Pt. 2, Chap. VI.

[3] Josselyn's Rar., 89.

[4] Van der Donck, Desc. of New Netherlands, 1656.

[5] Webster's Dict.

[6] A Desc. of New Albion [1648].

[7] Hist. of Va., 124.

[8] Vil., Les Pl. Potag.

[9] Squashes, p. 4.

De Candolle is willing to grant that *C. pepo* is American, but is uncertain about *C. maxima*. He says, however, that seeds, certified by M. Naudin to belong to this species, have been found in the tombs of Ancon, a conclusive circumstance if the date of the latest burials at Ancon were certain. The Brazilians had, however, a name for this plant, *jurumu*,[1] and Pickering[2] quotes a Carib name, *jujuru* or *babora*,[3] but Schomburgh[4] gives *aboboras* as the Brazilian name of *C. pepo* L. It is the *Pepo maximus indicus compressus* of Sloane (1707), *Cucurbita pepo* Aubl. Sloane's name being the same as used by Lobel, 1581 (?).[5] In traditionary relations the large pumpkin appears in Mexico, for Bancroft[6] says: "In the golden age of Mexico, during the reign of Quetzalcoatl, pumpkins were said to measure a fathom round." Pickering[7] says that "melones" too large for a man to lift, some of them internally yellow, were noted by Oviedo[8] in the West Indies. The "mammoth" squash belongs to this section, and Loudon records a weight attained of 245 lbs., and a "mammoth chili" was exhibited in New York in 1884 by a seedsman, which weighed 223 lbs. In 1857 one weighing 264 lbs. was exhibited at the California State Fair, and one weighing 313 lbs. is said to have been shown at the Smithfield Club Cattle Show in Liverpool.[9] Messrs. Asa Gray and J. Hammond Trumbull[10] seem to have offered sufficient reason to believe that all the pumpkins and squashes are of American origin. I may only add therefore some horticultural evidence.

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[1] Piso. Brazil, ed. 1658, 264; Marcq., ed. 1648, 44.

[2] Chron. Hist. of Pl., 709.

[3] Desc.

[4] Hist. of Bar., 593.

[5] De Candolle, Geog. Bot., 901.

[6] Native Races, III, 241.

[7] l. c.

[8] Nat. Hist., 80.

[9] Vick's Month., 1881, 51.

[10] *Am. Jour. of Sc.*, May, 1883,

In 1828 five varieties of "pumpkin," three of squash and two of summer squash were offered in our best seed catalogue, one of which was the Commodore Porter Valparaiso, brought from Chili by Com. Porter, and representing *C. maxima* in the list of *squashes*. In 1885, in one seed catalogue five varieties of *pumpkin*, twelve varieties of *squash* and four of summer squash; of these *squashes* seven belong to *C. maxima*, and the Valparaiso is not included. The Hubbard is said by Gregory, its introducer, to be of unknown origin, but to resemble a kind which was brought by a sea captain from the West Indies; it was distributed in 1857. The *marblehead* came from the West Indies, and was distributed about 1867;[1] the autumnal marrow or Ohio appeared in 1832; the Butman in 1875. Not one variety of this class seems to have originated in Europe, although *pumpkins* of this species are found there in numerous forms, but most of them in general characters of form of fruit can be duplicated from the varieties of traditionary origin in New England. Vernacular names count for little, but the *citrouille iroquois* applied to a French pumpkin of this species would add support to the traditionary belief that pumpkins of like nature formerly existed among the Northern Indians. Molina, 1787,[2] mentions "the yellow flowered or Indian gourd, called *penca;* it is of two kinds, the common and the mamillary This last in its leaves and flowers resembles the first, but the figure of the fruit is spheroidal, with a large nipple at the end; the pulp is sweet, and its taste is very similar to a kind of potato known by the name of camote," a description which will only apply to the varieties of the squash of the turban character.

It would seem as if the burden of proof was upon botanists to show the Asiatic origin, or a knowledge of the pumpkin and squash before the voyage of Columbus, before rejecting the American evidence as inconclusive.

Purslane.—Gray and Trumbull are inclined to believe that Purslane was in the new world at the time of the discovery. Oct. 28, 1492, Columbus saw "verdolagas" on the north shore of Cuba.[3] Oviedo, writing about 1526, enumerates among native plants of Hispaniola "verdolagas and pertulaca," and in 1525 mentions the abundance of "verdolagas." Jean de Lery in Bra-

[1] Gregory, Squashes, 1867.

[2] Hist. of Chili, I, 93.

[3] Navarette, I, 183.

zil, 1557, mentions "pourpier." Sagard-Theodat, speaking of the country of the Hurons, speaks of *pourpier* or *pourcelaine* being a common weed of their cornfields. These quotations are from Gray and Trumbull's article, *Am. Jour. of Sc.*, April, 1883.

Champlain, in 1605, speaking of the Indians of the Maine coast: "They brought also some purslane, which grows in large quantities among the Indian corn, and of which they make no more account than of weeds."[1] Josselyn, about 1672, speaks of it in Massachusetts,[2] and Cutler, 1785, mentions it in cornfields, and as eaten.

Hawkins, 1593, at Cape Blanco, So. America, found upon the rocks "great store of the hearbe purslane," which he collected for the refreshment of his sick.[3]

While it is not certain that these authorities all meant *Portulaca oleracea* in their mention, yet it would appear very strange if such a common weed of cultivated lands of the old world had not been well known and recognized.

Purslane, in one variety, yet finds sale among the seeds of our seedsmen among potage herbs.

Claytonia perfoliata Don. is called in France *Claytonia de cuba*, and pourpier d'hiver; in Spain *verdolago de cuba.*[4]

Sweet Corn.—All the forms of maize are of American origin. The early history of the sweet or garden form-species is very obscure, although the peculiar appearance and rich edible quality of its sweet kernel would presuppose quick and flattering recognition from the first comers.

Sweet corn is said by some to have been brought by Lieut. Richard Bagnoll from Gen. Sullivan's expedition against the Six Nations in 1779, and to have been called *papoon corn.* The anonymous writer in the New England *Farmer* (Sep. 7, 1822) under the pseudonym "Plymotheus," says: "That was the first of the species ever seen here, and since that time it has been more and more diffused; and I believe within a few years only, has been generally and extensively cultivated for culinary purposes." In another communication (Aug. 3, 1822) it is said to have been found during Sullivan's expedition "among the Indians on the border of the Susquehanna." Another account[5] says it was found by Sullivan's command in the Genesee country in 1779, and brought to Connecticut, whence it proceeded south.

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[1] Voy. Prince Soc. ed., 75.

[2] Rar., 81.

[3] Hawkins' Voy., Hak, Soc, ed., 137.

[4] Vilmorin, Les Pl. Pot., 157.

[5] Loudon's Gard. Mag., VI, 483.

Sweet corn is neither mentioned nor hinted at in Jefferson's Notes on Virginia, written in 1781. Timothy Dwight applied the synonym "shriveled corn," usually called "sweet corn," and says that "maize of the kind called sweet corn was the most delicious vegetable while in the milky stage of any known in this country. At New Haven the sweet corn may be had in full perfection for the table by successive plantings from the middle of July to the middle of November.[1] Dwight traveled in New York and in New England in 1817 and before, and was in Yale College in 1795. (This quotation was contributed to me by O. P. Hubbard, New York.) Bordley[2] says: "It has appeared to me that the sort called *sweet corn* (having a white shriveled grain when ripe) yields stalks of richer juice than the common corn."

Sweet corn is first mentioned for sale, so far as we have seen, in Thorburn's seed catalogue of 1828, one kind only, the *sugar* or *sweet* being named. It is not spoken of by name even in his Gardeners' Kalendar for 1817 or 1821, nor in M'Mahon's American Gardeners' Calendar, 1806, nor by Gardiner and Hepburn, 1818, nor in a Treatise on Gardening,[3] 1818, nor in Fessenden's New American Gardener, 1828. In 1829 several ears of a "new variety" from Portland, Me., were exhibited before the Massachusetts Horticultural Society. Bridgeman mentions one variety in 1832; Buist, in 1851, speaks of two varieties, but Salisbury, 1848,[4] describes three, and Bement,[5] 1853, two sorts. In Schenck's Gardener's Text-book, 1854, three varieties are named. In 1863 Burr describes nine, and in 1866, twelve sorts. In an illustrated article of my own, contributed to the *Rural New Yorker* for 1884, thirty-five varieties are described as distinct, and thirty-two are figured.

Sweet corn is not mentioned in Noisette's Manual Compleat du Jardinier, 1829, not by Bonafous in his folio work published in 1836, so we may assume it had not reached French culture at the latter date. In 1883 Vilmorin names seven sorts, all of which are American named.

[1] Travels, 1821, I.

[2] Husbandry, 1801,

[3] John Randolph.

[4] Trans. N. Y. Ag. Soc., 1848, 836.

[5] ib., 1853, 336.

Sweet Potato.—We do not hear of the sweet potato until after the discovery of America.[1] Clusius,[2] in 1566, first saw them in Spain,[3] and Oviedo records their introduction from the West Indies. Ramusio's Collection of Voyages was published 1563–74, and in the Portuguese pilot's relation, therein published, is, "The root which is called by the Indians of Hispaniola *batata*, is named *igname* at St. Thomas [coast of Africa], and is one of the most essential articles of their food."[4] The igname was mentioned at St. Thomas by Scaliger, 1566. It was grown by Gerarde in England in 1597, and is figured by Rheede as cultivated in Malabar, and by Rumphius in Amboyna, the latter asserting that they were brought by the Spanish Americans to Manilla and the Moluccas, whence the Portuguese diffused it through the Malay archipelago. In China Bretschneider tells De Candolle[5] that according to the Chinese books the sweet potato is foreign to China, and that the *Min-shu* published in the sixteenth century, says that the introduction took place between 1573 and 1620.

In America they are noted by many of the early voyagers, from Columbus onward. Asa Gray and Trumbull, *Am. Jour. of Sc.*, April, 1883, have collected the evidence. We may add to their references that Chanca, physician to the fleet of Columbus, in a letter dated 1494, speaks of *age* or sweet potatoes or yams as among the productions of Hispaniola,[6] and Pigafetta Vicentia, 1591, found in Brazil *batatas*, "they resembled turnips and tasted like chestnuts." Peter Martyr[7] describes many varieties, as does also Oviedo[8] and Garcilasso de la Vega,[9] this fact of variety indicating antiquity of culture.

Gray and Trumbull state that it had reached the Pacific islands in prehistoric times, but give no evidence for the statement. I can find nothing which can countenance this belief except in the number of varieties that are cultivated in some islands, as thirty-three in the Hawaian islands.[1] The name *cumala* in New Zealand, and Otaheite,[2] and Fiji *kumara*[3] is strangely like the *cumar* of the Quito dialect.[4] We may add here that the *camote* of Yucatan was called in the islands *axi* and *batatas*.[5]

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[1] One exception may be noted, but I have not opportunity of studying into the authenticity of the statement. In a Spanish MS., 1562, in the island of Palma, by John de Abreu de Gallineo, a Francisan friar, an account is given of the voyage of Betancon to the island of Ferro (Canaries) in 1405. "Their food was the flesh of goats, sheep and hogs; they had also some roots which the Spaniards call batatas." The identity of the roots appears to rest upon the opinion of the writer in 1562, after the introduction of the sweet potato and the American name.

[2] Hist. Rar. Stirp., 1576.

[3] A. Gray, *Am. Jour. of Sc.*, 1883, 247.

[4] Gen. Coll. of Voy. by the Port., Lond., 1789, 433.

[5] Origin of Cult. Plants, 58, note.

[6] Pharmacog., 452.

[7] Third decade Eden's Hist. of Trav., 1577, 143.

[8] Gray and Trumbull, l. c.

[9] Royal Com. Hak. Soc. ed., II, 359.

Tomato.—Tomatoes were eaten by the Nahua tribes, and were called *tomatl*,[6] and also by the wild tribes of Mexico,[7] and Hernandez[8] has a chapter "*De tomatl, seu planta acinosa* vel *Solano*, and describes several sorts under their Mexican name.[9] It was described by various European botanists of the sixteenth century, which indicates its introduction to Europe, and for this botanical history we may refer to Gray and Trumbull already cited. It seems to have been grown in European gardens as a fruit, from its first introduction, judging from the references in Dodonæus[10] and Gerarde,[11] but Parkinson, 1656, speaks of it as grown in England for ornament and curiosity only. In Italy Chauteauvieux, 1812, mentions their cultivation, on a large scale, for the Naples and Rome market. It is probable that their use was at first more general among southern nations, as we find that the Anglo-Saxon races were the last to receive them into the kitchen garden. Thus in 1774 Long[12] describes the fruit well, and mentions their often use in soups and sauces, and adds that they are likewise fried and served up with eggs. In 1778 Mawe and Abercrombie[13] mention five varieties as known, two of which are described as scentless and burnet-leaved, and add that they are eaten by the Spaniards and Portuguese in particular, and are in high esteem.

In the United States its introduction preceded by many years its use as we at present know it. It is said to have reached Philadelphia from St. Domingo in 1798, but not to have been sold in the markets until 1829. It was used as an article of food in New Orleans in 1812.[1] The first notice of it in American gardens was apparently by Jefferson,[2] who notes it in Virginian gardens in 1781. It was introduced into Salem, Mass., about 1802, by an Italian, but he found it difficult to persuade people even to taste the fruit.[3] Among American writers on gardening, M'Mahon, 1806, mentions the tomato, but no varieties, as "in much esteem for culinary purposes;" Gardiner and Hepburn, 1818, say: "make excellent pickles;" Fessenden, 1828, quotes from Loudon only; Bridgeman, 1832, says, "much cultivated for its fruits in soups and sauces." They were first grown in Western New York in 1825, the seed from Virginia, and in 1830 were not produced by the vegetable gardeners about Albany,[4] yet directions for cultivating this fruit appeared in Thorburn's Gardeners' Kalendar, 2d edition, New York, 1817. Buist writes that as an esculent plant in 1828–9 the tomato was almost detested, yet in ten years more every variety of pill and panacea was "extract of tomato."[5] Mr. T. S. Gold, secretary of the Connecticut Board of Agriculture, writes me that "we raised our first tomatoes about 1832, only as a curiosity, made no use of them though we had heard that the French ate them. They were called love apples." D. J. Browne,[6] 1854, describes six varieties and says, "the tomato until within the last twenty years was almost wholly unknown in this county as an esculent vegetable." In 1835 they were sold by the dozen in Quincy market, Boston.[7] In the Maine *Farmer*, Oct. 16, 1835, in an editorial on tomatoes, they are said to be cultivated in gardens in Maine, and to be "a useful article of diet, and should be found on every man's table." In a local lecture in one of the Western colleges about this time, a Dr. Bennett refers to the tomato or Jerusalem apple as being found in the markets in great abundance,[8] and in the New York *Farmer* of this period, one person is mentioned as having planted a large quantity for the

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[1] Wilkes, U. S. Ex. Ex., IV, 282.

[2] Cook's Voy., I, 199.

[3] Seeman, Fl. Vil.

[4] Markham's note in Cieza's Trav., Hak. Soc. ed., 234.

[5] Fourth Voy. of Columbus, Gen. Coll. of Voy. by the Port., 440.

[6] Bancroft, Native Races, II. 356.

[7] ib., I, 624, 653.

[8] Ed. 1651, 295.

[9] Gray and Trumbull, *Am. Jour. of Arts and Sc.*, 1883 p. 128.

[10] Pempt., 1583.

[11] Herbal, 2d ed.

[12] Jam., III, 773.

[13] Gardiner.

[1] *Prairie Farmer*, June 28, 1876.

[2] Notes, Trenton, 1803, 54–5.

[3] Felt's Annals of Salem, II, 631.

[4] Autobiography of Thurlow Weed.

[5] White, Gard. for the South, 312.

[6] Pat. Of. Rep., 1854, 384.

[7] Am. Gard. Mag., 1835, 437.

[8] Me. *Farmer*, Aug. 21, 1835.

purpose of making sauce.[1] In 1844 the tomato was now acquiring that popularity which makes them so indispensable at present, writes R. Manning.[2]

The summing of the above evidence seems to be that the esculent use of the tomato in America does not antedate the present century, and only became general about 1835 to 1840. At the present time sixty named varieties appear in our various seed catalogues, but many of these are synonyms. Of the sixty-four named varieties grown at the New York Agr. Exp. Station in 1883, over fifty may be called sufficiently distinct for garden purposes.

The tomato can escape from cultivation quite readily and become feral. In the fall of 1884 I saw " wild " tomatoes growing upon the rocky sides of a railroad cutting in New Jersey, a few miles from Jersey City, and these resembled the red cherry. Unger[3] refers to their occurrence on the Gallapagos islands. Wilkes[4] mentions several sorts in the Feejee islands, but whether wild seems doubtful from the reference. On Ascension island they are said to have become completely established all over the island,[5] and Grant mentions their occurrence in Central Africa, 7° 21′ S., and near swamps 4° to 5° S., the natives not yet having learned their edible quality.[6]

We have now completed our list of American kitchen garden plants, which includes the *alkekengi*, four species of *bean*, one species of *cucumber*, *Jerusalem artichoke*, *martynia*, two *nasturtiums*, *peppers*, *potato*, *pumpkin* and *squash*, *purslane*, *tomato*, *sweet corn* and *sweet potato*. From the list of kitchen esculents recognized by Vilmorin,[7] we can add the *pine apple*, *quinoa*, *Apios tuberosa*, *aracacha*, *pea nut*, *ysano*, *claytonia*, *spilanthes*, *œnotheria*, *strawberry* two species, *hop* and *oca* in two species. Of these the pineapple and strawberry are rather to be regarded as fruits, the Apios seems rather to be included as a desirable plant for trial than as actually cultivated, and the hop is a native of both worlds.

[1] Me. *Farmer*, Sept., II, 1835.

[2] Hist. Mass Hort. Soc., 269.

[3] Pat. Of. Rept., 1859, 357.

[4] U. S. Exp. Exp., III, 35.

[5] Gard. Chron., 1855, 851.

[6] Speke's Nile, 576.

[7] Les Pl. Potageres, 1883.